



Bansi
VIHAR

by




Our Menu

The flavors of Nature
straight to your table

ALA CARTE MENU

BREAKFAST

BansiVihar Café's Breakfast  - 275


(Fresh Cut Fruit, Butter Milk/Sweet Lassi,
Kachori Subz / Chole Bhature ,Tea /Coffee)




Continental Breakfast  - 225

Choice of Canned Juice, Fresh Cut Fruits Toast
with Jam Butter ,Tea N coffee



Chole Bhature  - 160

Choice Of Parantha  - 150

(2pc Aloo / Gobhi / Mooli / Mix / Paneer - Served
with Pickle and Curd)




Pooari Bhaji  - 130

Egg Preparations  - 120

(Boiled/Omlet / Masala Omlet / Fried egg Sunny
Side up Served With 2 Pcs of Butte toast)



Choice of Veg Sandwich  - 120

(Plain/ Toasted)

Grilled Sandwich   - 140/160

(Veg / Chicken)



Tea - 49

(Choice of black/ readymade)



Coffee - 60

Hot Chocolate & bournvita - 120

SHURUAAT

(AN OVERTURE TO THE MEAL)

Taaze Phalon Ka Ras - 149

(Choice of seasonal fresh fruit juice)

Masaedar Chaach - 69

(Refreshing buttermilk served with a dash of spices)

Thandai - 129

(A royal and exotic blend spices and sweetened milk served chilled)

Lassi - 109

(Thickened yogurt-choice of plain, sweet & salted)



Fresh Lime Water/Soda - 79

(Choice of plain, sweet & salted)

Milk Shake - 149

(Choice of chocolate, vanilla, strawberry)

Cold Coffee - 159

(Chilled refreshment drink in coffee flavor)

Packaged Drinking Water - 20



Virgin Mojito - 129

Blue Lagoon - 129

Virgin Pina colada - 149

Fruit Punch - 149



Shorbe

(SOUPS)

Tamatar Shorba ■

(A delicately flavored tomato soup with spices)

- 129

Cream of Tomato soup ■

(Cream soup flavored with almond/ tomato/ vegetable, garnished with fresh cream)

- 129

Choice of Clear soup ■

(Clear soup flavored with mushroom/ vegetable)

- 109



Hot & Sour Veg. soup ■

(A lightly spiced thick soup garnished with vegetables)

- 139

Sweet Corn Veg. soup ■

(Garnished with fried garlic, baby corn, tomato and mushroom)

- 139

Man chow veg. soup ■

(A lightly spiced thick soup garnished with vegetables and fried noodles)

- 139

Chicken clear soup ■

(Clear soup flavored with chicken.)

- 129

Hot & Sour Chicken soup ■

(A lightly spiced thick soup garnished with chicken.)

- 149

Sweet corn Chicken soup ■

(Garnished with fried garlic and chicken)

- 149

Chicken Man chow soup ■

(A lightly spiced thick soup garnished with chicken cubes and fried noodles)

- 149



CHINESE SPECIAL

THAUPOON (Starters)

Chilly Paneer ■ - 259

(Spiced cottage cheese with peppers, vegetables and sauces)

Veg. Manchurian ■ - 225

(Spiced vegetable balls in saucy preparation)

Crispy chilly Babycorn ■ - 249

(crispy baby corn tossed in spicy sweet & sour sauce with spring onion, garlic, onion and capsicum chunks)

Corn Salt & Pepper ■ - 199

(Tossed sweet corn with veggies like capsicum, ginger, spring onion & many more.)



Chinese Platter ■ ■ - 375

(Great combination of assorted Snacks of Chinese cuisine)

Chicken Lollypop ■ - 279

(Frenched chicken drumette batter fried & tossed with sweet spicy sauce)



Chilly Chicken ■ - 275

(Spiced chicken with peppers and Szechwan sauces)

Chicken Manchurian ■ - 325

(choose from a dry and saucy preparation)

Faan Mein

(RICE & NOODLES)

Veg. Fried Rice ■ - 149

Egg/Chicken Fried Rice ■ - 179/219

Hakka Noodles ■ ■ - 149/179/219
(Veg/Egg/Chicken)

Burnt Garlic Rice ■ ■ - 149/169/219
(Veg/Egg/Chicken)



AATISH –E- TANDOOR

(FROM OUR CLAY OVEN)

Murgh Tandoori (2pc/4pc) ■ - 249/449

(Spring chicken marinated in traditional Indian spices and barbecued in the clay Oven.)

Mumtaz Tangdi (4 Pc) ■ - 349

(Chicken drum stick stuffed with mince and covered with cheese.)

Murgh Mohini Seekh ■ - 325

(Minced chicken flavored with Indian spices and cheese then barbecued.)



Angaara Kebab ■ - 325

(Boneless chicken marinated with rich Indian herbs and covered with egg and Coriander.)

Malai Seekh Dilbahar ■ - 375

(Minced mutton blended with choicest spices and herbs then barbecued.)

Hara Bhara Kebab ■ - 249

(Minced vegetable kebab flavored with coriander and fried.)



Sabzi Hariyali Seekh ■ - 225

(Vegetable seekh kebabs cooed on skewers.)

Paneer Tikka Angara ■ - 275

(An exotic cottage cheese kebab served with diced capsicum and tomatoes.)

Tandoori Shahi Aloo ■ - 249

(Grilled potatoes scooped in the centre and stuffed with vegetables and cashew nuts and a variety of herbs.)



MURGH-E-LAZAKET (THE SPRING CHICKEN)

Murgh Anokha ■ - 359
(A spring chicken pieces cooked with pounded masala.)

Murgh Makhani ■ - 339
(Butter chicken in a tantalizing gravy.)

Matka Murg (6pc) ■ - 339
(One pot chicken sautéed with abundance of ginger and Indian spices.)



Murgh Tikka Masala ■ - 349
(A Tikka chicken pieces cooked with a tantalizing gravy.)

Murgh Kadhai ■ - 329
(spicy and flavorfull chicken cooked in variety of spices.)



Murgh Dehati ■ - 359
(A spring chicken sautéed with abundance of ginger and Indian spices.)

GOSHT – E – BAHARAN (LAMB FROM THE CHEF'S PAN)

Rogan josh ■ - 449
(A combination of mutton and yoghurt flavored with saffron, cooked in kashmiri style.)

Mutton Curry ■ - 449
(Tender mutton simmered in silky spinach gravy.)

Lal Mans ■ - 475
(Succulent pieces of mutton blended with exotic Indian spices, cooked to perfection.)

Mutton Atte ■ - 499
(Succulent pieces of mutton blended with exotic Indian spices, cooked to perfection.)




SABZI HARIYALI


(Garden Fresh Vegetables)

Kadhai Paneer  - 249

(seasonal vegetables and fresh cottage cheese tossed with coriander, peppercorn, tomatoes.)

Palak Paneer  - 249

(Cottage cheese cubes pureed spinach tossed together to perfection and finished with cream butter.)

Paneer Butter Masala  - 275

(Fresh cottage cheese simmered buttered tomato cream and flavored with fenugreek.)



Paneer Tikka Masala  - 275

(Char grilled cottage cheese cooked in a creamed tomato & onion gravy, seasoned with fresh herbs.)

Paneer Lawabdar  - 275

(fresh cottage cheese sautéed with tomato gravy infused with the fragrance of fenugreek.)


Paneer Makhani  - 275

(Cubes of cottage cheese poached in a puree of ripe tomato and finished with Cream and butter.)



Makhmali Kofta  - 249

(Dumplings of cheese and potato stuffed with raisins and served with a rich creamy sauce.)

Lahsooni Corn Palak  - 199

(Corn kernel cooked in spinach gravy, tempered with Garlic)

Navrattan Korma  - 199

(Assorted vegetables and cottage cheese in mild creamy cashew nut gravy.)



Dum Aloo Kashmiri  - 175

(Potato dumping stuffed with dry fruit and simmered in brown gravy.)

Sabzi Ka Saag  - 175

(Assorted vegetables with cubes of cottage cheese in tangy tomato gravy.)

Methi Malai Mutter  - 249

(Green peas simmered in fenugreek and spinach puree enriched with cream.)



SABZI HARIYALI

(GARDEN FRESH VEGETABLES)

Tawa Dingri ■

(Button mushroom cooked on tawa with Indian spices.)

- 279



Dal – E – Zevrat ■

(Black lentils simmered overnight and laced with coriander.)

- 179



Dal Tadka ■

(A combination of yellow pulses delicately tempered, and served with a sprinkling of coriander.)

- 159

Dal Hariyali ■

(Yellow pulses cooked with spinach flavored with coriander.)

- 159



LAZZAT – E – BASMATI

(PEARL OF THE KITCHEN)



Gosht Hyderabad Biryani ■

(Basmati rice cooked with lamb, flavored with mint, saffron and herbs.)

- 399



Chooza Biryani ■

(Succulent pieces of chicken, delicately combined with a pulao.)

- 299

Sabzi Biryani Zaffrani ■

(Boiled/ Omlet / Masala Omlet / Fried egg Suny Side up Served With 2 Pcs of Butte toast)

- 199



Navrattan Pulao/ Veg. ■

(A traditional vegetable pulao originally honoring the nine jewels of Emperor Akbar's court.)

- 175

Saada Chawal ■

(Fluffy steamed rice.)

- 125



KHAANE KE SAJEDAAR

(THE ACCOMPANIMENT)

Raita <i>(A choice of mint / pineapple / boondi / mixed vegetables)</i>	- 75	
Hara Bhara Salad	- 99	
Papad (Roasted / Fried)	- 30	
Masala Papad	- 49	

LUQMAAT – E – ROTI

(INDIAN BREAD)

	Lachha Paratha <i>(Ajwain / pudina / saada)</i>	- 49
	Missi Roti	- 49
	Naan <i>(Adrak / pyaza / lasooni/ butter)</i>	- 49/59
	Tandoori Roti	- 25/30
	Kulcha <i>(Masala / saada)</i>	- 79/49
	Stuffed Naan	- 79

MEETHE SAPNE

(SWEET SENSATIONS)

Gulab Jamun with Icecream	- 79	
Gulab Jamun	- 49	
Rasgulla	- 59	
Fruit Salad with Fresh Cream	- 149	
Choice of Ice Creams <i>(Chocolate, Strawberry, Mango, butter scotch)</i>	- 99	

Visit Again Soon...

Thank
You!

Banshi
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by



- Order once placed will not be cancelled.
- Permitted flavors and food colors used.
- Preparations are only mildly spices until otherwise requested.
- Food served subject to availability.
- 30 minute time required for food preparation.